

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Bursley Dining
Bursley Hall
1931 Duffield

SFE 5081 029137 4/25/2023 01:20 pm

ZIP CODE NOT FOUND
Person In Charge (PIC):

Establishment Phone: (734) 763-1120

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Corrected

3-501.14 Olive Branch Olive Branch		<p>(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:</p> <p style="margin-left: 20px;">(1) Within 2 hours, from 135°F to 70°F; and (P)</p> <p style="margin-left: 20px;">(2) Within 4 hours, from 70°F to 41°F or less (P)</p> <p>(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P)</p> <p>(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)</p> <p style="margin-left: 40px;">Correction(s): Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.</p>	04/28/23	04/25/23
4/18/2023		<p>Food shall be cooled from 135 degrees F to 70 degrees F in 2 hours and from 70 degrees F to 41 degrees F in an additional 4 hours for a total cooling curve not to exceed 6 hours.</p> <p>Olive Branch and Walk-in Produce Cooler - Observed pasta (prepared on 4/17/2023) did not cool properly (see 3-501.15 and 3-501.16 for more details).</p> <p>Correct immediately by cooling foods within the proper time frame as outlined in the Food Coode above.</p>		04/25/2023 04/25/2023
4/25/2023		<p>CORRECTED: The staff were educated on the proper cooling techniques per the establishment SOP's, temperature logs were created, and active managerial control to monitor the process was established. Three large tubs of pasta were observed to be at 36-40 degrees F in the walk in cooler and Olive Branch station at the time of the follow-up inspection.</p>		
3-501.16 Olive Branch Olive Branch		<p>Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:</p> <p>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)</p> <p>(B) At 41°F or less (P)</p> <p style="margin-left: 40px;">Item(s): Cold food item(s)</p> <p style="margin-left: 40px;">Problem(s): Stored above 41 degrees F</p>	04/28/23	04/18/23 04/25/2023 04/25/2023

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Correction(s): Store below 41 degrees F.		
4/18/2023		Olive Branch - Corn/bean dish was at 77 degrees F. Employee working in the station stated that this dish was intended to be served cold, however was warmed up by mistake. Decision was made to serve this dish hot for the lunch service.		
		CORRECTED DURING ROUTINE INSPECTION - Corn/bean dish was reheated to 165 degrees F and held hot at 135 degrees F.		
4/18/2023		Olive Branch and Produce Walk-in Cooler - Large tubs of pasta (prepared on 4/17/2023) ranged from 50-57 degrees F (see attached photo).		
		Tubs of pasta were discarded in addition to pasta that was currently being served for lunch. Reviewed cooling methods and procedures with cook (see 3-501.14 and 3-501.15 for more details).		
3-501.16 Signature Signature		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	04/18/23	04/18/23
		Item(s): Hot food item(s) Location: hot holding Problem(s): Stored below 135 degrees F		04/18/2023 04/18/2023
4/18/2023		Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens. Observed pasta with a red, tomato sauce in the hot well at the Signature station being held at 98 - 110 degrees F. The pasta had been cooked and placed in the hot well about 30 minutes prior. CORRECTED AT TIME OF ROUTINE INSPECTION: The chef reheated the red pasta dish to 165 degrees F before being placed back onto the line.		
5-202.14 Loading Dock Loading Dock		A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. (P)	04/28/23	04/25/23
		Item(s): Backflow/backsiphonage prevention device Correction(s): Replace/maintain to meet requirements above.		04/25/2023 04/25/2023
4/18/2023		A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. Observed a red industrial hose attached to the spout of a faucet on the loading dock with a handle-activated sprayer head. The faucet assembly has a built-in Atmospheric Vacuum Breaker (AVB), however with a valve downstream (sprayer head), the AVB is not a suitable device to protect against a backflow incident. A Reduced Pressure Zone (RPZ) vacuum breaker, or equivalent, shall be installed on the supply side hot and cold water lines to protect against backflow if the hose with sprayer handle is to remain in its current configuration.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		Currently, hose is not being used due to leak (see attached photo). Place a work order for the installation of the appropriate backflow prevention devices (RPZ) on the hot and cold water lines.		
4/25/2023		CORRECTED: Upon further investigation and consultation with a plumber, it was determined that the existing Watt Series 9D on both the hot and cold water lines is sufficient backflow prevention for the hose reel on the dock.		
5-205.15 Dishroom Dishroom		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	04/18/23	04/25/23
		Item(s): Plumbing system drain line(s) Problem(s): Not repaired according to law Correction(s): Repair according to law.		04/25/2023 04/25/2023
4/18/2023		The plumbing system shall be maintained in a state of good repair. Dishroom - Observed area of standing water and sewage back localized in front of utensil soaking sink (see attached photos). Laura Kokkales blocked off area with stanchions and placed fix-it request to have drain snaked. Corrected immediately by having plumbing system repaired according to law.		
4/25/2023		CORRECTED: A plumber snaked the drain and removed all blockage. The drain is capped and non-functional. The observed water during the time of the routine inspection was due to a repair on a nearby garbage disposal.		
7-201.11 Dry Goods Stor: Dry Goods Stora		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)	04/28/23	04/25/23
		Item(s): Poisonous/toxic material(s) Problem(s): Not separated from Food Correction(s): Store toxics below and away from all other items.		04/25/2023 04/25/2023
4/18/2023		Chemicals shall not be stored near, with, or over foods, single-service items, clean equipment, linens, and utensils. Basement Dry Storage Room - Observed bottle of glass cleaner stored next to bags of rice (see attached photo). Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		4/25/2023 CORRECTED: The chemicals were moved away from food and the dedicated storage spot for chemicals was used.		
3-501.15		(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (Pf) (2) Separating the FOOD into smaller or thinner portions; (Pf) (3) Using rapid cooling EQUIPMENT; (Pf) (4) Stirring the FOOD in a container placed in an ice water bath; (Pf) (5) Using containers that facilitate heat transfer; (Pf) (6) Adding ice as an ingredient; (Pf) or (7) Other effective methods. (Pf) (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.	04/28/23	04/25/23
		Item(s): Food item(s) cooled Problem(s): Improperly In large container		04/25/2023 04/25/2023
		4/18/2023 Food shall be cooled using appropriate methods such as using ice wands, ice baths, or thin, metal sheets. Olive Branch and Walk-in Produce Cooler - Observed large tubs of pasta (prepared on 4/17/2023) that were not properly cooled (see 3-501.14 and 3-501.16 for more details). Correct immediately by using appropriate methods to ensure that food is cooled within the proper time frame.		
		4/25/2023 CORRECTED: See 3-501.14 for more details.		
6-501.111		The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	04/28/23	04/25/23
Prep Area				04/25/2023 04/25/2023
		4/18/2023 Only approved methods for pest control shall be utilized throughout establishment/facility. Observed in-house prepared vinegar trap in baking preparation area (see attached photo). Correct immediately by utilizing pest traps from Pest Management.		
		4/25/2023 CORRECTED: The house-made pest control devices were discarded and all future traps will be placed by the contracted pest management service.		

Closing Comments:

All priority/priority foundation violations were corrected at the time of the follow-up inspection.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Inspected By (Name and Title)



David Peters